



SNACKS

FISH "LINGOT" WITH PALO CORTADO SABAYON AND CAVIAR 25€

OLIVE BRANCH WITH BLUEFIN TUNA 15€

STARTERS

BABY GEM LETTUCE SALAD WITH SARDINES, BRINED FIGS AND MAHÓN CHEESE 22€

TOMATO AND BLOOD ORANGE SALAD 15€

MELON TARTARE 19€

Island melon, almond cream, melon rind and citronella, lemon leaf ice cream

CHARRED LEEK WITH WHITE MISO 20€

With herbs, yogurt cream and Joselito pancetta

FOIE GRAS SLICE IN WINE 30€

With grape textures

SMOKED PICANHA SLICES WITH MENORCAN WOOD 20€

Mahón cheese, morvedra oil and local pine nuts

MEDITERRANEAN-STYLE GARLIC PRAWNS MP

A Mediterranean take on the classic gambas al ajillo

MENORCA MOULES & FRITES 25€

Belgian-style mussels from Mahón port in Menorcan wine with herb béarnaise

Served with our fries

L'ESPIELL BISTRO

Prices with VAT



MAIN COURSES

BLUEFIN TUNA PARPATANA IN ONION JUS 39€
With Mediterranean BBQ roasted peppers

GRILLED TURBOT WITH PIL PIL AND SEAWEED EMULSION 35€

LOBSTER MEUNIÈRE MP
Menorcan lobster roasted with butter, herbs and lemon

LEMON TAGLIATELLE WITH RED PRAWN TARTARE 42€
Extra caviar: €36 pp

PYRENEAN DUCK GLAZED WITH RATAFIA 38€
Short stew with dried fruits, oregano and mushrooms

CLASSIC ROSSINI BEEF TENDERLOIN 45€

SIDES

ADDICTIVE FRIES
Classic 10 €
With Mahón cheese sauce 15 €
With truffle sauce 20 €

ROBUCHON-STYLE PARMENTIER 12 €

COLESLAW WITH APPLE AND PICKLES 10 €

L'ESPIELL BISTRO

Prices with VAT



MY SWEET WORLD

CHOCOLATE AND VANILLA CHOUX 16 €

recipe by Parisian pastry chef Christophe Adam, filled with Tulakalum namelaka and
Madagascar vanilla ice cream

CHEF'S SPECIAL MAHÓN CHEESECAKE 16€

BALSAMIC RED BERRIES 14 €

with passion fruit chantilly and goat cheese & pepper ice cream

FRESHLY BAKED TOASTED WHITE CHOCOLATE COOKIE 17 €

with sesame, coconut and dulce de leche & banana ice cream

L'ESPIELL BISTRO

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